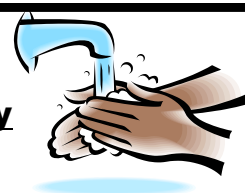


RESTAURANT WARS

Urban Legends and the Real Facts on Food Safety



Step into the battle of daily, conscious decisions and training to provide food and consumer safety in your retail food establishment. No, it's not always easy or cheap to be a responsible establishment but the Center for Disease Control (CDC) has identified the three most common reasons for food borne illness as personal hygiene, cross contamination and time/temperature abuse.

**Who? Restaurant owners, managers, employees and consumers
but anyone interested is invited!**

Where? Lebanon Library Community Room – top floor

When? Wednesday, April 27'th from 6:00 p.m. – 8:00 p.m.

What? Boone County Food inspector, Sharon Pattee will be covering food safety issues and the top ten violations found in Boone County in 2010.

Common "Urban Legends" or perceptions by establishments as told to Ms. Pattee:

1. The "Five Second" rule
2. "We have always done it this way & have never made anyone sick"
3. "I can't be expected to follow the rules like a franchise"
4. "I can't use those gloves"
5. "I don't need a hand-sink, I use sanitizer"
6. "I don't need date marking, I smell it before I use it"
7. "I don't have time to clean" or "Duct tape gets er done"
8. "I didn't know you could break down the meat slicer!"
9. "My dog ate my CFH certificate" or "I wasted a day of my life at class"
10. "What is sanitizer?" or "What test kit?"



The Boone County Health department is excited to provide this free workshop. If you have any questions please feel free to contact Sharon Pattee, Boone County Environmental Health Specialist at 765-483-4458 for more information.

April 2011

*For more food Safety Info join us on these dates. same time...same place:

- April 6'th – Farmers Market Workshop
- April 13'th Temporary Food Vendor Workshop
- April 20'th Non-For-Profit Workshop for volunteers and organizers

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